

GARY FARRELL

VINEYARDS & WINERY

2015 HALLBERG VINEYARD-DIJON CLONES PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley sub-appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. The Dijon clones selected for this blend come from three different blocks flanking the east and west sides of the Hallberg ranch. The 777 and 667 clones on the west side of the ranch contribute structure, spice and earthiness, while the 777 from the east side tends to offer dense, dark fruit flavors and lovely floral aromatics.

VINTAGE

The 2015 vintage was another great year for Gary Farrell Winery and the Russian River Valley. The 2015 Pinot Noir crop was modest in size but the quality was exceptional across the board. A mild winter, with sunny, spring-like weather beginning in February, led to early bud break, followed by an early, yet extended bloom. Cooler weather in the spring contributed to variable crop size and the production of petite Pinot Noir clusters. Warm, dry weather in the summer provided optimal conditions for flavor, tannin and color development. The small clusters, berries and stems provided nearly impeccable material for creating great wines with tremendous natural acidity and abundant aromatics. High temperatures in August and early September accelerated maturity and precipitated the intense, compacted picking season. The growing season began early and led to another early harvest, though ample hang-time was achieved so we've found that the wines have richness, texture, freshness, purity, intensity, plenty of natural acidity, and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with some of the best, most balanced wines we've ever produced.

WINEMAKING

Grapes were harvested in the cool morning hours then brought to the winery. After a careful hand sorting, some of the grapes were gently de-stemmed, then transferred to small, open-top tanks and 30% of the fruit was added later as whole clusters. The juice for each tank was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation was started. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids were allowed to sit in tank for 10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation and racked into 40% new French oak barrels (light and medium toast François Frères, Ana Selection, Remond and Tonnellerie O) for 10 months of barrel aging on primary lees.

TASTING NOTES

The Hallberg Dijon Clones Pinot Noir is almost the antithesis of the Hallberg blend in that it flaunts spice, herbs and floral qualities before it unveils its gorgeous fruit characteristics. Complex aromas of cherry blossom, violets, cedar and bay leaves captivate the senses before the wine touches the palate. Layers of flavors unfold gradually, suggesting freshly harvested blackberries, button mushrooms, white pepper, and autumn herbs. This wine is a perfect partner to the Hallberg Pinot Noir: the Dijon Clones blend boasts savory spices and firm tannins, while the Hallberg offers succulent, juicy fruit on the palate.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Hallberg Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

10 months in 40% new French oak

ALCOHOL

13.9%

pH / T.A.

3.36/ 6.9 g/L

PRODUCTION

818 Cases

BOTTLING DATE

July 21, 2016

RELEASE DATE

September 2017

SUGGESTED RETAIL PRICE

\$60